

Farmer's basket bread 20%

INGREDIENTS

2 kg	FARMERS GRANIX	1 kg	RYE FLOUR TYPE 720
7 kg	WHEAT FLOUR TYPE 550	0,15 kg	YEAST
ok. 7,3 kg WATER			



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 12

Cake temperature: 22 – 23°C

Weight of the cake: according to the plant

Aging of the cake: 90 – 120 min

Final fermentation: 20 – 30 min

Baking temperature: 230 – 210°C with gentle steaming of the oven

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Baking time: according to weight

3 Place the finished mass in a bowl greased with oil and let it age.

5 Then lengthen the billets and put them back to rest for about 10 - 15 minutes. After that time turn and transfer them to the baskets or directly to the loading belts.

2

From all the above ingredients prepare a cake.

4

After the period of maturation, lay the dough on the table, divide into pieces of the desired weight. Round the billets and leave to relax for 10 - 15 min.

6

Bake with a gentle steaming. Drain the steam at the end of baking to obtain a crispy crust.

Bon appétit!

Smacznego

